

Volume 2 Number 7

December 1981

Wishing Everyone

the Merriest of

Holidays

and a

Happy New Year



TODAY

Let us persist in our efforts
to understand one another and
find love in our hearts for all
people whose lives touch our own;
for a today well-lived is a vision
of hope for all tomorrows.

SOMETHING WORTH PASSING ON ...by Valerie Oberle

Have you ever really stopped to think about what wonderful things happen to us during the holiday season? Some people think first of the good food, parties and presents; but the truly exciting thing that occurs is that we take the time from our busy schedules to think of others more than ourselves.

Nothing can quite match the feeling of excitement that comes from selecting just-the-right gift for someone special. Or the stirring of fond memories when we send a greeting card to a favorite Aunt or an old friend. We seem to be more understanding and willing to put aside our differences when we get together to share the spirit of love for the season.

Although the holiday season can be a hectic one, there's a refreshing feeling of satisfaction and contentment that overwhelms us when we sincerely and openly give of ourselves, show appreciation and gratitude to those who touch our lives. If only we could keep the spirit of peace and love throughout the year as intense as it is during this joyous season. But then again, why can't we a least try?...

\*

The gift of happiness belongs to those who unwrap it...

\*\*\*\*\*\*\*\*\*\*\*\*

# Polynesian enters the Hospitality Olympics

On a beautiful Saturday morning in October seventeen teams representing local Central Florida area hotels competed in the fourth annual Hospitality Olympics.

Held at the Hyatt House in Kissimmee, the Polynesian Village was well represented by John Bisignano, from Food and Beverage, and Dave Harris, Chris Alioto and Jack Summerville from Recreation.



Hospitality Olympics team: John, Jack, Chris and Dave

Competition was intense in the games as the Polynesian team won the bronze medal in the Mile Pillow Relay and the silver medals in the Luggage Tote and the Lodging Cart Marathons. Other events included the Bed Making Race, Service Tray Dash and the Table Setting Scramble.

The 'decathalon' event was once again a pie eating contest entered by John and Jack.



By the end of the long day our team had come in third overall with the first place gold medal going to a team from a local Holiday Inn.

Congratulations to John, Jack, Chris and Dave for their competitive spirit.

## 

HEAFNER AND HOLLAND TAKE THE PRO-AM

With a combined score of 246, 42 under par, the winners trophy for the 1981 Walt Disney World National Team Championship Pro-Am went to Vance Heafner of North Carolina and Mike Holland of South Carolina. Vance and Mike underscored such golfing celebrities as Arnold Palmer, Andy Bean and Fuzzy Zoeller to take their \$72,000 share of the \$400,000 purse. Last years winners, Danny and Dave Edwards came in third.

Each year this tournament is held for the benefit of junior golf and this year a check for \$50,000 was presented to the Junior Golf Association.



Vance and Mike receive their trophy from Mickey.



# Contemporary hosts annual Cast Party

The Contemporary Resort cast party held in October at Little Lake Bryan proved to be great fun for everyone! Over six-hundred employees turned out for a day high-lighted by sport events, dancing, great food and of course, door prizes.

Once again the 'big event' was the action taking place at the 'dunking machine' as Contemporary managers volunteered their time and let all who dared get even.

The second annual interdepartmental volley ball tournament was won by Room Service. And the hard fought tug-of-war event went to the employees much to the dismay of the management team!



Louise Wheeler, Executive Housekeeper, keeps the great food coming.

This years party committee consisted of Maxine Bell, Bob Bouschak, Tom Farley, Gerry Lagace, Chuck Mamele, Don Robinson, Bob Sopher, Cathy Tompkins, Willie Wright, and Bob Zylkowski. They deserve a round of applause for making this years party such a fun event!



Joe Parenti, Manager of the Top of the World goes down for the 31st time.

## CONTEMPORARY CAST MEMBER WINS "BEST OF SHOW"

Congratulations go out to Rob Boatfield, a ten year cast member from Contemporary Resort Room Service, who stole the show in this year's annual Bake-off, by winning ten ribbons including "Best of Show" for his Chocolate Macaroon Bars.

The Bake-off this year was in October and held at Little Lake Bryan. This five year event has brought Rob and his wife and two sons out each year, netting him twenty-nine ribbons for his baking efforts. The Bake-off categories are the sweet tooth variety...preserves, jams and jellies, pies, breads, cookies and birthday cakes. Rob won first place honors in three categories.

So, congratulations once again to Rob and his recipes. Oh, by the way, if you want some of Rob's recipes you'll have to ask him yourself. We did and it didn't work!

### holiday treats

In the midst of the holiday season and the welcoming in of the new year with friends and relatives many of our thoughts turn towards the kitchen as breads and pies are baked, turkeys stuffed, hams glazed and feasts prepared. To help you thru those days we'd like to share with you some unusual and inexpensive recipes.

#### STRAWBERRY BARS

3/4 cup butter or margarine, softened

l cup sugar
2 egg yolks

l teaspoon vanilla extract

2 cups self-rising flour

1 cup pecans, chopped

1/2 cup strawberry jam

Cream butter; gradually add sugar, beating until light and fluffy. Add egg yolks and vanilla, beating well. Gradually stir in flour and pecans.

Pat half of dough evenly in a greased 9-inch square baking pan. Spread strawberry jam evenly over dough in pan. Drop remaining dough by tablespoonfuls over jam; spread evenly. Bake at 325° for 1 hour. Cool. Cut into bars. Yield: 2 dozen.

#### BAKED FRUIT MEDLEY

l orange & l lemon
l (16 oz.) can sliced peaches, drained
l (16 oz.) can pear halves, drained
l (16 oz.) can apricots, drained
l (15½ oz.) can sliced pineapple, drained
l (6 oz.) jar maraschino cherries, drained
l cup firmly packed brown sugar
l tablespoon all-purpose flour
l tablespoon Angostura bitters

Grate rind of orange and lemon; peel and slice. Layer orange and lemon slices and remaining fruit in a 13x9x2 inch baking dish. Combine orange and lemon rind, brown sugar, flour, and bitters; mix well, and sprinkle over fruit. Bake at 325° for 30 minutes or until bubbly. Serve hot or chilled. Yield: 12 to 14 servings.

#### STRAWBERRY BUTTER

1 (10 oz.) carton frozen strawberries, thawed
1 cup unsalted butter, softened
1/2 cup powdered sugar

Combine all ingredients in a mixing bowl; mix until blended and smooth. Store in refrigerator. Yield: 1 3/4 cups.

#### UNITED WAY COORDINATORS SAY THANKS

This years United Way Coordinators, Ella Wright-Osment, Chuck Mamele, Joyce Walker, Alice Hanible and Tom Strunk would like to thank the Resort cast members for their outstanding support of this years campaign. 63% of the employees made donations with three departments having 100% contributing: Lake Patrol, Golf Resort Supervision and Clerical and the Housekeeping staff in the Contemporary Tower. On behalf of the 80 agencies, thank you.

#### CONGRATULATIONS TO OUR FIVE YEAR CAST MEMBERS

Our September Five Year Award recipients were the guests at a breakfast hosted by Keith Kambak on Thursday, October 8 at Papeete Bay Verandah at the Polynesian Village.



Kathie Hentz, Jerry Pollard, Don Speegle, Bob Welton, Lori Evans, Sergio Rissech, Toni Goode, Mary MacEachin, Karen Aparo, Bill Bunting, Julie Bodine, Renee Britton, and Mary Hughes

Also receiving their Five Year Pins were Susie Jackson, Michael Terrico, Edith Einsman, Robert Lacroix, Gustavo Loza, Lori Friedman, Janice Gibson and Bob Vanderbrook.

#### THE RESORT INN-QUIRER CONTRIBUTORS:

EDITOR: Penelope Weaver

ASST. EDITOR: Barbara Bridegam

STAFF WRITERS

Jeff Budd Neal McCord Mavis Carr Patti Larsen Fred Drew

### This document has been brought to you by

The Progress City Disneyana Collection



A Project of **Progress City. U.S.A.** 

Historians and Authors please cite "The Progress City Disneyana Collection" when referencing this item. Thank you!

To support the Progress City Public Library's efforts, please visit our <u>Patreon</u>
Or donate via <u>PayPal</u>